



## Plum sauce

3kg Blood or Black Doris plums

60 g fresh ginger

500g onions rough chopped

2 cloves garlic sliced

Olive oil for cooking

1.25kg sugar

2 cups red wine vinegar

2 teaspoons black peppercorns

¼ teaspoons cayenne pepper

Halve the plums, leave the stones whole, Bruise the peeled ginger with the side of a knife, Sautee the onion, garlic in the olive oil in the preserving pan until soft. Add the remaining ingredients and cook for about 30minutes until the stones fall out of the flesh of the plums. Push through a sieve and fill hot sterilized jars with the cool sauce and seal.

Enjoy with grilled meats and sausages.